

## Cream of Broccoli Soup

( 4 ) cups of broccoli cleaned and finely  
chopped

( 1 ) white onion finely chopped

( 1 ) stick of butter ( real or imperial )

**\*\*Note: you can use black pepper but I use  
white pepper \*\***

Place prepared broccoli and onion together  
in a pot and (just cover)  
with hot water and add the butter, cook  
until tender... garlic salt, pepper  
to taste... When broccoli becomes tender  
add 2 cans of evaporated milk to  
the pot... Do not drain off the liquid in the  
Broccoli...

While the soup is cooking make your ( rue )  
which is a soup thickner...  
allowing it to cool off while your soup is  
cooking..

### Rue or Roux

Melt 1 stick of real butter or imperial  
margarine in a saucepan and slowly add  
1 tablespoon at a time of flour until you  
have enough flour and butter mixture  
and flour cooks to a light brown and  
bubbly... Set aside to cool... ( note if you  
add to much  
flour then add a little more butter and vice  
versa... also note you can  
only add hot rue to cold soup or hot soup to  
cold rue.... Do this to  
avoid unwanted lumps in your soup...)

When broccolli is tender... add... the cooled  
rue then taste test .. Soup is done...

Take a loaf of French Bread and cut slices diagonally with a serrated knife and brush with melted garlic butter and brush over the top and toast in oven..

Bless all the calories to the skinnyest girl in the room....Enjoy Yummo